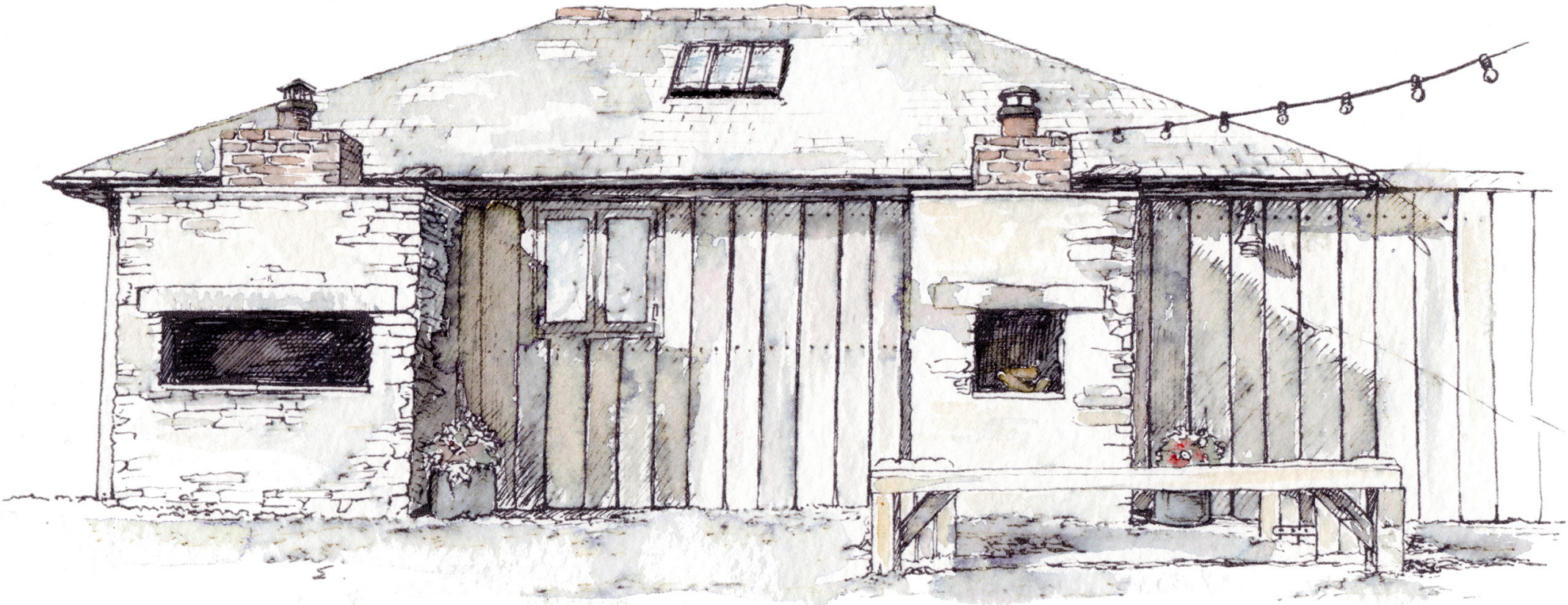


TREVENNA

CORNISH PRODUCE, BEVERAGES & COCKTAILS



Wedding Menus 2021

HOMEMADE DISHES PRODUCED FROM LOCAL INGREDIENTS

Our Farm Kitchen celebrates seasonal and locally produced ingredients from Cornish growers, farmers and fisherman.

Created through years of farming and a love of cooking, these suggested dishes provide your Wedding Guests with a Feast to enjoy and remember.

Our dishes can be produced throughout the seasons using fresh ingredients and enjoyed by guests at large & social Trevenna celebrations.

TWO NIGHT - INCLUSIVE CELEBRATIONS

All dishes appearing within these menus are available within the Two Night All Inclusive Celebration.

(Some dishes incur a supplement tariff as indicated next to the dish or item)

Welcome Treat - Homemade & ready to be enjoyed in the Barns and downstairs in the Farm House at Check In during your Arrival Day.

(Select One Welcome Treat for all your guests to enjoy)

Welcome Dinner: Hearty Welcome Dinners served in the Farm House, or on the Farm House Lawn. Guests enjoy drinks purchased from the cosy Farm House Bar.

(Select a Main dish from the Pan Menu or select the BBQ for your guests to enjoy).

Breakfasts - Morning Before & Morning After Breakfasts served in the Farm House for all guests staying at Trevenna.

Canapes - Beautiful, delicate and delicious Canapés served following your Ceremony along with your Celebration Drink.

(Select Three canapes for your guests to enjoy)

Celebration Drink - Celebration Classics, Cornish Cocktails & Local Drafts served as your guests mingle.

(Select a celebration drink for all your guests to enjoy, or two drinks for 50:50)

Table Wine - Organic & Biodynamic Wines served by Carafe to your Feasting Tables.

(Select Red & White Table Wine and Rose if required)

Wedding Feast - Wedding Feasts celebrating local ingredients served as a Plated Traditional 3 Course Feast or Sharing Feast, or a combination of both!

Starter: Select Three starters (include a vegan/vegetarian starter dish) for your guests to pre-order

Mains: Select up to Three mains (include a vegan/vegetarian main dish) for your guests to pre-order and Three plant based sides for all to share, and

Desserts: Select Two Desserts for your guests to pre-order

Evening Munchies - Food to fuel your Evening Celebrations.

Baked with Love

The Great Cornish Bake Off happening every day in the Trevenna Kitchen. Homemade & baked cakes, puddings and delicious desserts throughout your wedding stay.

WELCOME TREAT

Welcome your guests with a Homemade Treat all ready in their barns as they check in. Select one treat for all your guests to enjoy.

Homemade Scones, Cornish Clotted Cream & Cornish Strawberry Jam (the Classic Cornish Welcome!)

Homemade Oaty Flap Jacks (v)

Homemade Carrot Cake (v)

Homemade Chocolate Brownie (v)

WELCOME DINNER DESSERTS

All Welcome Dinners dinners are served with a delicious homemade Farm House Dessert. Select one dessert for all your guests to enjoy.

Chocolate Fudge Cake & Warm Salted Caramel Sauce

Saffron Bread & Butter Pudding & Hot Vanilla Custard

Seasonal Fruit Crumble & Hot Vanilla Custard

Lemon Meringue Pie & Clotted Cream

Treacle Tart & Hot Vanilla Custard

Vegan Welcome & Wedding Desserts

Fruit Crumble & Custard

Chocolate Tort

Seasonal Fruit Eton Mess

Sticky Toffee Pudding & Vanilla Ice Cream

Vanilla Cheese Cake & Fruit Compote

CRIB

Pre-order a middle of the morning Snack. Available for guests to help themselves from the Farm House around 11am.

Sweet Muffins £2 pp (minimum order x 10 = £20)

Cheese Scones £2 pp (minimum order x 10 = £20)

Victoria Sponge (cuts into 12 slices) £20

WEDDING FEAST DESSERTS

Finish your feast on a high! Select Two desserts for your guests to make their choice from in advance.

Seasonal Fruit Cheesecake

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream,

Trio of Brownies (Chocolate Brownie, Blondie, Fruit Cheesecake Blondie) with Chocolate Sauce, Vanilla Ice Cream

Classic Lemon Tart, Seasonal Berries, Clotted Cream

Bakewell Tart, Vanilla Custard & Berry Compote

Lemon Posset & Shortbread

Welcome Dinner

Gather your family & friends together for the first time as the excitement begins to build for the big day! Welcome Dinners are served from the Farm House and enjoyed inside or outside in the Gardens. Sociable, informal and very tasty!

FARM HOUSE PAN WELCOME DINNERS

Cast iron pans of local produce served to the centre of the table along with tasty sides for guests to share for your Welcome Dinner.

MAIN PAN SERVED TO TABLE CENTRE (Select one main pan)

*Pan of Cornish Herb Chicken,
Heritage Tomatoes & Spinach*

*Pan of Cornish Beef Ribs &
Smokey Beans*

*Pan of Tartiflette with
Pancetta & Cornish Circle Sausage*

Pan of Local Fish & Potato Pie

*Pan of Vegan Cobbler
with Chard & Borlotti Beans*

SPRING & SUMMER SIDES (All sides below served with all main pans) (Wedding date within May to September)

*Homemade Rustic Breads
& Cornish Butter*

*Celeriac, Apple, Red Cabbage
& Parsley Slaw*

*Broad Bean, Radish, Red Onion
Bowl with Lemon & Mint*

*Whole Roasted Cornish Cauliflower
& Trevenna Sauce*

AUTUMN & WINTER SIDES (All sides below served with all main pans) (Wedding date within October to April)

*Homemade Rustic Breads
& Cornish Butter*

White Cabbage, Red Onion Slaw

Winter Bean Salad

*Whole Roasted Cornish Cauliflower
& Trevenna Sauce*

SIDE SWAPS (Swap a side dish or two!)

Homemade Tripple Cooked Chips

Creamed Mash

New Potatoes with Herbed Butter

*Roasted Mini Cubed Potatoes
with Garlic & Rosemary*

FARM HOUSE BBQ FOR SPRING & SUMMER

Cornish BBQ served with Spring & Summer sides detailed above

Herbed Chicken Breast

Kittows Cornish Sausages

Kittows Cornish Beef Burgers and Cheese Slices, Bread Baps

Vegetable Kebabs (v) (If required)

Aubergine & Mushroom Burgers (v) (If required)

ADD ONS

These additional special dishes may be added to your Welcome Dinner Pan or BBQ Menu

Circle Sausage @ £2pp

Beef Ribs @ £2pp

Corn on the Cobb @ £2pp

Breakfast & Lunch

BREAKFAST

Communal breakfast served in the Farm House for all your guests staying at Trevenna.

MORNING BEFORE BREAKFAST

On the Dresser

Trevenna's Toasted Granola

Selection of Cereals

Homemade Muffins

Yogurt

Compote

Nuts, Seeds & Dried Fruits

Toast & Cornish Butter

Jam, Marmalade, Honey,

Chocolate Spread & Marmite

Drinks

Coffee & Tea

Apple & Orange Juice

Fresh Mint, Fresh Ginger, Fresh Lemon

Hot Skillet Breakfast

Potato Hash, Fried Egg, & Cornish Chorizo

Vegetarian - Potato Hash, Fried Egg, Smokey Chestnut Mushrooms, Borlotti Bean, Spinach

Vegan - Potato Hash, Smokey Chestnut Mushrooms, Borlotti Bean, Spinach

MORNING AFTER BREAKFAST

On the Dresser

Trevenna's Toasted Granola

Selection of Cereals

Homemade Muffins

Yogurt

Compote

Nuts, Seeds & Dried Fruits

Toast & Cornish Butter

Jam, Marmalade, Honey,

Chocolate Spread & Marmite

Drinks

Coffee & Tea

Apple & Orange Juice

Fresh Mint, Fresh Ginger, Fresh Lemon

Full Cooked Breakfast

Full Cooked Cornish Breakfast of Bacon, Kittows Sausages, Hogs Pudding, Eggs, Mushrooms, Grilled Tomato, & Beans

Full Cooked Vegetarian Breakfast of Vegetarian Sausage, Egg, Mushrooms, Grilled Tomato, Beans, Hash Brown

Full Cooked Vegan Breakfast of Vegan Sausage, Scrambled Tofu, Mushrooms, Grilled Tomato, Beans, Hash Brown

LUNCH

Pre-order Lunch to be delivered to each barn about 90 mins before the Ceremony

Platters of Sandwiches,

£10 pp

Piece of Fruit,

Bag of Burts Crisps

Cornish Orchards Juice Drink

Canapes, Celebration Drinks, Table Wines & Sparkling

CANAPES

MEAT CANAPES

*Beef & Horseradish
Yorkshire Pudding*

Cornish Coppa Ham & Brie Skewer

Pulled Pork, Charred Corn & Filo Tarts

Trevenna homemade Sausage Rolls

Cornish Lamb, Cumin & Mint Skewers

Pigs in Blankets

Select 3 different canapés from the list below, to be served following your ceremony with the Celebration Drink

FISH CANAPES

*Smoked Salmon, Horseradish &
Chives Yorkshire Pudding*

Crab, Chilli & Lime Crostini

Prawn, Avocado & Tomato Filo Tarts

Smoked Mackerel & Cucumber Pinwheel

Cod Ginger & Coriander Fish Cake

VEGETARIAN CANAPES

*Creamed Blue Cheese, Walnut &
Red Currant Yorkshire Pudding*

Goats Cheese, Pea & Mint Crostini

Cornish Brie & Tomato Chutney Filo Tarts

Davidstow Cheddar, Red Onion Chutney Straw

Feta & Spinach Falafel

VEGAN CANAPES

*Mushroom, Chestnut &
Herb Yorkshire Pudding*

Beetroot Hummus Crostini

Jerusalem Artichoke & Truffle Pesto Filo Tarts

Lightly Curried Sweet Potato Nigella Seed Puffs

Mini Onion Bhaji

CELEBRATION DRINKS

CLASSICS

Cornish Summer Cup, Fresh fruit & Lemonade

Warm Mulled Cider or Mulled Wine

Prosecco (£2.50 pp)

Select 1 drink for all guests to enjoy. Or, 2 drinks for 50:50

CORNISH COCKTAILS

Cornish Gin & Tonic or Elderflower

Cornish Rum & Apple Juice or Ginger Ale

*A range of Seasonal Cocktails from our menu
(available as supplement)*

HALF OF CORNISH DRAUGHT

Cornish Lagers

Cornish Ciders

Cornish Ales

ADDITIONAL ROUNDS

Additional rounds of the above drinks are £3.50 per drink, plus any specific supplement. Additional rounds could be for every guest, or just a specified number.

BUCKETS OF BOTTLED BEERS

Celebration Drinks, large Tin Buckets with Ice (with handy bottle openers!) are provided stocked with your choice of bottled beers for guests to help themselves. See the Bar List and let us know your choice of bottled beers you would like to be available. Select any mixture of bottled beers in any number. These beers are pre-paid in line with the Bar Price List.

TABLE WINE

WHITE (Served in Carafe)

Blanc de Blancs, La Cadence France

Attractive fruity white with flavours of melon, peach & apple.

Embrujo Verdejo Organic, Bodegas Verum Spain

Dry, restrained Spanish white, hay and fennel flavours rounded out by plums and pears

Select a Red, White and Rose (if required).

RED (Served in Carafe)

Carignan, La Cadence, France

Delightful, full of red berry aromas. Full bodied & food friendly.

Embrujo Tempranillo Organic, Bodegas Verum Spain

Expressive Spanish red, a palate of black fruit - blackcurrants, blackberries - lightened by a fragrant sprinkling of spice.

ROSE

Zinfandel, West Coast Swing, California

Delicious display of ripe strawberry & raspberry fruit aromas. Very moreish, perfect!

Embrujo Rosado Garnacha Organic, Bodegas Verum Spain

Subtle pink wine: the nose a bouquet of roses, the mouth a bowlful of strawberry and raspberry.

SPEECHES & TOASTS

Prosecco

Champagne

Limoncello (as an addition)

Port (as an addition)

Included

£3 pp

£3 pp

£4 pp

Wedding Feasts Starters, Mains & Sides

HOME MADE BREADS

All Wedding Feasts are served with Trevenna's Homemade Breads served with Cornish Butter and dipping olive and balsamic oils .

WEDDING FEAST STARTERS

Select 3 Starter dishes (including a Plant based Starter) to be served as plated individual Starters. Guests will be required to make a pre-selection.

MEAT STARTERS

*Trevenna's homemade Farm Pate, Pickles & Sourdough Crostini
Cornish Cured Deli Meats, Rocket, Parmesan & Balsamic Glaze
Cornish Pancetta, Egg & Sun Dried Tomato Filo Tart
Caesar Salad Chicken, Little Gem Lettuce, Crispy Smoked Bacon,
Croutons, Anchovies*

FISH STARTERS

*Smoked Salmon, Beetroot, Horseradish Creme Fraiche
Smoked Haddock, Cheddar & Spring Onion Fish Cake
Cornish Crab, Ricotta & Chive Filo Tart with Tomato Salsa
Grilled Mackerel Fennel Salad with Toasted Hazelnut*

PLANT BASED STARTERS (served as Vegan &/or Vegetarian Dishes)

*Wild Mushroom & Cornish Blue Cheese Arancini, with Tarragon Aioli
Squash, Goats Cheese, Spinach Filo Tart
Sweet Potato, Coconut & Chilli Soup, Crispy Shallots*

WEDDING FEAST MAINS

Select up to 3 mains (including a Plant based Main). Mains are served direct to specific named guests. Guests will be required to make a pre-selection.

MEAT MAINS

*Chicken, Crispy Cornish Pancetta, Wild Mushrooms & Tarragon
Cornish Tomahawk Pork Steak, stuffed baked Apple & Cornish Cider
Cornish Lamb Rump, Balsamic Onion Tart & Red Currant
Slow Roasted Beef Brisket, Heritage Carrots and Horseradish
Classic Farm Roast of Leg of Lamb or Pork Loin
Roast Beef Sirloin @ £5pp supplement*

FISH MAINS

*Herb Crusted Cod Loin & Caper Butter
Pan Fried Sea Bass Fillet & Salsa Verde
Char Grilled Cornish Mackerel, Pickled Beetroot & Creme Fraiche*

PLANT BASED MAINS (served as Vegan &/or Vegetarian Dishes)

*Butternut Squash & Chickpea, Peanut Curry
Homity Pie
Courgette & Mushroom Wellington with Kale & Pine Nut Pesto
Roasted Roots & Bean Crumble*

SEASONAL PLANT BASED SIDES

Select a Potato Dish, Bake & Bowl to be served to the centre of the table for all guests to share alongside their individual main.

SPRING & SUMMER (Wedding date within May to September)

POTATO DISHES (Generous portions for sharing)

*New Potatoes & Herbed Butter
Layered Potatoes with Caramelised Onions
Roasted New Potatoes, Pickled Shallots & Mustard*

BAKES (Presented in baked china dishes, pre-sliced for guests)

*Baked Beetroot, Apple & Goats Cheese Gratin
Leek & Cornish Cheese Gratin
Braised Fennel Gratin*

BOWLS (Big bowls of vegetables, served to the table for sharing)

*Summer Greens
French Beans & Roasted Garlic Dressing
Tender Stem Broccoli & Almond*

AUTUMN & WINTER (Wedding date within October to April)

POTATO DISHES (Generous portions for sharing)

*Roasted Classic, Sweet and Red Skin Potato
Hasselback Potatoes
Layered Potatoes*

BAKES (Presented in baked china trays, pre-sliced for guests)

*Beetroot & Horseradish Cream Gratin
Celeriac & Apple Gratin
Cauliflower & Cornish Cheese Gratin*

BOWLS (Big bowls of vegetables, served to the table for sharing)

*Winter Greens
Roasted Parsnips, Honey & Chestnut
Braised Red Cabbage*

Children's Menu & Evening Munchies

CHILDREN'S MENUS

All the dishes appearing on Wedding Feast Menus are available for children. We normally provide a reduced size portion for younger guests. If preferred, we also offer a children's menu for you to choose from, in addition to your main menu. This can either be a children's main course or children's main course & children's dessert. Select one dish to offer children as an alternative to the main menus

CHILDREN'S STARTERS

Sticks & Dips Board (Bread Sticks, Carrot & Cucumber & Hummus)

Mini Chicken Goujons with BBQ Sauce & Mayo

CHILDREN'S MAINS

Pasta Shells Served with Beef Bolognese

Cornish Sausage, Mash & Peas

Homemade Cod Fingers in Bread Crumbs, Chips & Peas

CHILDREN'S DESSERTS

Cornish Vanilla Ice Cream

Fruit Jelly

Brownie

EVENING MUNCHIES

Cocktail Cornish Pasties (Meat & Vegetarian & Vegan if required), Cornish Cheese Board, Crackers, Chutney & Grapes

ADD ONs

Cornish Bacon & White Bread Baps, with sides of Onions & Sauces

Local Sausage Hot Dogs, with sides of Onions & Sauces

Cured Deli Meat Boards & Chutney

Cornish inspired nibbles for your Evening Munchies of Cornish Pasties & Award Winning Cornish Cheeses.

| | |
|--------------|---------------|
| Included for | £10 pp for |
| Day Guest | Evening Guest |

If you consider your guests will be extra hungry, add any of the following to be served alongside the Pasties & Cheese. Supplements apply as stated.

| <i>Day Guest</i> | <i>Evening Guest</i> |
|------------------|----------------------|
| + £3 pp | + £3 pp |
| + £3 pp | + £3 pp |
| + £3 pp | + £3 pp |

OPEN KITCHEN MUNCHIES

Slow Roasted Pork Baps & Skinny Fries

Beef Chilli & Wedges

Mini Fish & Chips served in individual boxes

Or, take out the Pasties & Cheese and keep the Event Kitchen Open to provide a different style of Evening Munchies. Supplements apply for Day Guests as stated Evening Only Guest Rates for Attendance & the Food as stated below

| | |
|---------|--------|
| + £2 pp | £12 pp |
| + £4 pp | £14 pp |
| + £5 pp | £15 pp |

CORNISH CHEESE TOWER

If you would like to bulk up the Evening Munchies - request a Cheese Tower and the pasties included will be served as large pasties (instead of cocktail pasties). Rounds of Cornish Cheeses stacked upon each other to create a tower of cheese & decorated with fruits. Displayed for around 1 hour before being taken away, cut up into portions, and served on wooden boards with Crackers, Chutney and Grapes.

The 60 Guest Cheese Tower @ £220

The 100 Guest Cheese Tower @ £280

St Endellion Brie, Cornish Yarg, Cornish Blue, Vintage Trelawney

St Endellion Brie, Cornish Yarg, Cornish Blue, Vintage Trelawney, Miss Muffet, Cornish Camembert